

THE NEW YEAR'S RESOLUTION: MAKE IT ALL OVER AGAIN

The Effort, Even if Not Always Entirely Successful, Cannot Fail to Bring a Few Good Results. Exchanging Gifts Once a General Custom

DO YOU intend making any New Year's resolutions? Many of us may laugh at this idea of turning over a new leaf, but nevertheless it does desire to correct any particular fault it can be done so much more easily the first of the year.

As some one has so aptly remarked, "The New Year's resolution has the advantage of being a public confession. If you swear off a bad habit at any other time of the year, your friends think nothing of it; if you reform the first of January, they know that you have turned over a new leaf.

There is a certain virtue in advertising our good intentions. It commits us. The vows we make to ourselves may be broken and remain any number of times without costing us a single pang; but let another intervene, and we will think twice before compromising our position.

Many men are kept in the straight and narrow path because they have good reputations to live up to. It hurts our pride to fall short in the eyes of others, besides making us appear ridiculous, and we go further to avoid destroying our friends' illusions concerning us than to satisfy our own conscience. A New Year's declaration puts us upon our honor.

I don't know that I can exactly indorse all of this opinion. It would be sad indeed to believe that most of us cannot be our own masters—that we are not entitled to be put on the "honor system."

I have known many people who were extremely scrupulous in keeping promises to themselves. But, whatever the modus operandi, the turning over of a new leaf is stimulating to most of us—even if the book is a small and unimportant one and the list of vices very petty ones. Try it again!

THE CHEERFUL CHERUB

I'm always glad when I am sad. I long to feel things more. To be contented all the time—it must be such a bore.



IT IS not so widely known that the custom of exchanging presents was at one time more generally observed on New Year's Day than at the Christmas feast. Regularly on the first day of the year did Elizabeth of York wait on her husband, King Henry VII, to receive his gift, which was not extravagant if the reports of Henry's penurious nature are to be believed.

The subjects of "Good Queen Bess" brought into her costly gifts of jewels, fine raiment and other things dear to even so unrefined a nature as was supposed to be hers.

It was Germany, I believe, which popularized Christmas as the day for exchanging presents.

MY MARRIED LIFE

By ADELE GARRISON

"BAD news, Dicky?" We were seated at the breakfast table, Dicky and I, the morning after our trip to Marvin, from which I had returned weary of body and sick of mind. Tacitly we had avoided all discussion of Grace Draper, the beautiful girl Dicky had discovered there and engaged as a model for his drawings, promising to help her with her art studies. But because of my feeling toward Dicky's plans breakfast had been a formal affair.

Then had come a special-delivery letter for Dicky. He had read it twice, and was turning back for a third perusal when my query made him raise his eyes.

"It was postmarked Detroit. The writing reminds me of my mother. It was the hand of a woman of the older generation. 'My darling son,' it began. 'Edwin has just decided to go over to the States with his daughter-in-law. The wealthy man who is sending a corps of physicians and nurses from here are insisting that he must head the expedition. Of course, Harriet will not let him go without her. You know what that means. Richard, my home here will be broken up. Elizabeth's home is impossible because of the children, and I have no room here for a short visit, but with my heart and my nerves I cannot stand it to live there. Besides, you know William and I are not as congenial as you might think. So there is just you left, my boy. I have always said that a mother's place was with her daughters, that there was not room in the same house for a daughter-in-law and a mother-in-law, but I do not know what else to do. I could live alone on what little I have and what you send me, but I have not the heart to do that. I would not allow me to do it even if I dared try the experiment. I never have seen you, but I am sure you are a very sensible man, and that we shall get on very well together. I know she is good to you, and that is the only thing that counts with a mother.'

"REGARD TO YOUR WIFE?" "If it is perfectly convenient for you I should like to start next Monday, arriving the next day, Tuesday. Will you write me at once whether or not that will be all right for you?" "You cannot know, my darling boy, how anxious I am to see you again. You are my only son, you know. I have thought sometimes the last year that I might never live to see your face once more, but now it looks as if I might spend my last days with you."

"Please do not neglect to write me at once, telling me what road and train will be best for me."

"Oh, my dear regards to your wife, and remember, dear boy, your mother loves you just the same now as she did when you were a little lad at her knees. Lovingly, your mother, HARRIET."

"I read the letter twice, before making any comment upon it. I wondered if Dicky's second reading had been for the same purpose as mine—to gain time to think."

"I was stunned by the letter. I had never contemplated the possibility of Dicky's mother living with us. For years she had made her home with her daughter-in-law and namesake, Harriet, whose husband was one of the most brilliant surgeons of the Middle West."

"I know that Dicky's mother and sisters had spoiled him terribly when they all had a home together before Dicky's father died. The first thought that came to me was that Dicky would be a very lucky man to have a mother, but when I had both him and his mother to consider our home life would hardly be worth the living."

"I know that Dicky's mother and sisters had spoiled him terribly when they all had a home together before Dicky's father died. The first thought that came to me was that Dicky would be a very lucky man to have a mother, but when I had both him and his mother to consider our home life would hardly be worth the living."

"I felt as if I were in a trap. To have to live with my mother-in-law, who I had never seen, and whom I knew she disliked me, that she refused to attend her son's wedding was unthinkable."

"On the other hand, I knew that there was no other way out of my predicament. I had no more refuge to receive Dicky's mother than I could have deserted my own."

"PHRASES TO MASK PEELING." Of course, I could not say so to Dicky, but secretly I thought her letter in bad taste. She might have considered my feelings somewhat, but she would not do so. Instead of so calmly talking for granted that my home would be hers for the rest of her life, I said to myself, then flushed with shame to think I had been so ungenerous even in thought to my husband's mother."

"But the cutting little remark, 'I have always said that there was not room in the same house for a daughter-in-law and a mother-in-law,' rankled even after I had composed myself to speak calmly to Dicky concerning the letter."

"I had no doubt which of us would be forced out of the house if there ever came a clash between us. I never could come between Dicky and his mother. I would not do it even if I could."

"Mechanically I folded the letter, trying to frame phrases which would mask my real feelings. For the first time in my life I was confronted with the necessity of uttering a deliberate falsehood."

"I did not want Dicky's mother to live with us. But my sense of justice and of decency told me that I must make my husband believe that I did."

TODAY'S FASHION

Charming Frocks for New Year's Tea



Afternoon frock of champagne velvet.

MOTHER believes in keeping "open house" on New Year's Day. Almost the whole neighborhood drops in for tea. This is the one time when it is really fun to serve, and I never have any trouble in persuading the prettiest girls to help "feed the multitude." Every one is in such a good humor, I guess we never quite lose that childish belief that the happiness of the 24 days that follow depends upon the way you spend New Year's Day. So, even enemies are "politely pleasant" at mother's tea.

"We always manage to have new frocks, and although Dad 'draws the line' at a new suit, he at least wears a new necktie."

Mother was real extravagant and bought a handsome taupe-colored panne velvet and chiffon gown, an original French model. It is trimmed with bands of molokain, and has touches of antique silver embroidery on the bodice and skirt. There is a chemise real blue, with a white and violet fringe to match. Dad said she looked "handsome enough to be a queen."

My frock cost about a third as much as mother's, and it was made at home by Mrs. Mathon, with the help of her "good man Friday," as she calls me. We spent three days laboring over it, but I haven't seen any afternoon frock that I like any better.

Mother bought the material, champagne-colored chiffon velvet of the palest tint, but on mounds with velvet to trim the neckline. The foundation completed, she "bullt" the frock on it. She fitted the velvet bodice rather snugly with a soft fullness under the arms and up over the shoulders. The drooping shoulders are extended to meet the long, tightly fitted sleeves, which are finished with flaring cuffs.

I made the chemise for the V-shaped neckline, using two-side pieces of cream-colored tulle about the waistline. Mrs. Mathon insisted that there should be a touch of color introduced, as the frock seemed to lack "snap." We tried a peachy pink, a pale blue, and one of the new shades of rose, but neither one added anything to the frock's beauty. Then I hunted out the scraps of blue silk left from Dicky's newest dinner frock. It is that adorable tone of gray-blue that is so hard to find, and harmonizes beautifully with the velvet.

Mrs. Mathon used a narrow band of the blue silk about the waistline. Then she had me make some narrow frilling of velvet faced with the blue silk and yards of velvet-covered cording.

The wide widths of the wide velvet in the skirt, and Mrs. Mathon gored them slightly at the top to avoid a bunched fullness about the waist. She cut the skirt straight and finished the hem with a running a shirring string about the openings, finished them with the velvet cording. I sewed the velvet frills faced with blue about the openings and covered two flat buttons made with velvet to trim the bodice where it laps slightly to the left side.

When Mrs. Mathon had sewed the band of blue silk about the waistline, she had me make some narrow frilling of velvet faced with the blue silk and yards of velvet-covered cording.

"I shall be thoroughly satisfied if every frock I get in 1917 is as good-looking as this, my very first one."

"HOUSEHOLD HINTS" Novelties for the New Year's Feast IF YOU wish to add some little surprise to your "regulation" New Year's dinner you will find that one of the following five recipes offers a pleasant novelty, easy to make, simple and inexpensive:

"COCONUT DIAMONDS" Eight ounces of flour, three ounces of coconut, three ounces of sugar, four ounces of butter, two eggs and a heaped teaspoonful of baking powder. Cream together the butter and sugar, add the eggs, well beaten, and two tablespoonfuls of milk. Beat for a few minutes, then gently stir in the flour, and afterward add the baking powder and coconut. Pour the mixture into a buttered tin and bake quickly. When sufficiently baked allow it to cool, then cut into diamond shapes and put coconut icing on each.

"HOT CROSS BUNS" One pound of flour, one cupful of lukewarm water, half a teaspoonful of ground ginger, half a teaspoonful of allspice, two tablespoonfuls of sugar, a good pinch of cloves and four grains of nutmeg to a pound of yeast. Mix the yeast with one teaspoonful of flour, one teaspoonful of sugar and two tablespoonfuls of lukewarm water. Sift the dry ingredients into a warm basin, make a well in the center of the flour, pour in the yeast, adding lukewarm water, stir with a wooden spoon into a light dough. Knead well until the dough no longer sticks to the basin, turn smooth, divide into 12 balls, divide into small portions, cut a cross on the top of each, leave to rise for fifteen minutes in a warm place and bake in a hot oven. Four tablespoonfuls of clove currants or seedless raisins may be added and the spices omitted, if desired.

"APPLE-WATER" This will be found a refreshing drink for both invalids and healthy persons. It can be made with either baked or raw apples, the former to be preferred when time is short, especially if the apples are baked and in readiness. They should be sour, and narrow slices should be immersed in boiling water to cover them. Let them stand until cool, then strain and sweeten to taste. If raw apples are used, three or four juicy sour apples of the flavor should be pared and sliced and if desired, a few slices of lemon rind added to them. Pour over them two cupfuls of boiling water and let them stand for three hours. Strain, sweeten and add a small piece of loaf.

"HOT SALAD" Take a good beet root and its equal of bulb in potatoes. When the beet root has been boiled until it is tender cut it into slices. Then slice the potatoes and lay the alternate slices of beet and potato in a dish. Sprinkle with pepper and salt and pour a wineglassful of lemon juice carefully over the top. Vinegar will do just as well as lemon juice, but the flavor of the lemon juice is more distinctive. Place the dish and its contents in the oven until very hot and then the salad can be served with hot roast meat.

"DELICIOUS SWEET PUDDING" Take one pint of milk, four ounces of breadcrumbs, the grated rind of one lemon and the strained juice of two, three eggs, powdered sugar to sweeten, one tablespoonful of fresh butter and a small quantity of strawberry jam. Rub the butter well into the breadcrumbs and lemon rind, juice and sugar. Separate the whites from the yolks of eggs, beat up the yolks, add them to the mixture and slowly stir in the milk. The mixture should be allowed to cook for half an hour, then turn it into a well-buttered dish and bake for about half an hour, until quite spongy and light brown on top, when it should be removed from the oven. Whip the whites of eggs with a pinch of powdered sugar to a firm froth, spread the top of the pudding with a layer of strawberry jam, then pile on the whipped whites, shaking a dust of powdered sugar over the mixture. Decorate with crystallized cherries and return the pudding to the oven for a few minutes.

"NEURITIS AND RHEUMATISM" In neuritis the pain is commonly along the nerve trunks; the muscles may become smaller than natural; there may be foot drop or wrist drop; fever is slight. In rheumatism there are redness, swelling and pain in the joints, acid sweating, there are deposits of urates in the kidney excretion and frequent involvement of the heart.

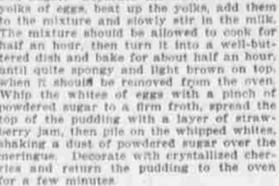
"IMMORTALITY" I shall go down as the sun goes Over the rim of the world. Will there be quiet around me, As of sunset banners faded? I shall take flight as a bird wings Into the infinite blue— What if my song comes ringing Down through the stars and the dew? I shall mount, strong as the promise Forged in love's white, first fire, A soul through the rusting darkness On pinions of desire. —Charles L. O'Donnell.

WHAT CARE AND GOOD TASTE WILL DO FOR "GOOD LOOKS"

By LUCREZIA BORI

Prima Donna of the Metropolitan Opera Company.

NO WOMAN is absolutely devoid of good looks. Given a few features to build on she can improve her appearance in a hundred ways. Even if you are what the world in general considers to be a "homely" woman, do not cease to hope, for if you take an inventory of your personal charms you will find that you have been treated pretty fairly after all. In the first place, many defects can be corrected with very little trouble. Take, for instance, protruding ears; they can be hidden if the hair is combed in the proper manner. Few women have ears lovely enough to expose them completely, yet almost without exception those who are beyond the "early twenties" arrange their hair so that the ears are exposed.



LUCREZIA BORI

It makes no difference if you are a debutante or an older matron, the hair can be drawn over the ears and prove a most becoming arrangement. The beauty of the hair itself can be improved by the application of a reliable hair tonic, frequent brushing, massage and proper shampooing. It will require time, to be sure, to bring the neglected tresses back to a normal, healthy condition, but it can be accomplished. When the forehead is high, arrange the hair so that your overbroad expanse of brow is hidden. If your hair refuses to fall in ringlets or waves, wear a bandana of narrow black velvet or of program ribbon, as many are doing at present.

The hollows in your cheeks can be rounded out by feeding the starved tissues with a skin food. Massage and outdoor exercise should be combined with this nourishing process.

Sometimes it is impossible to improve the appearance of a long, scrawny neck, but a high collar will cover a multitude of sins. Unless your neck is well-rounded you should never wear a collarless blouse. Fashion favors the woman whose neck is thin and long, for the shops are displaying a fascinating collection of stocks and collars of various types. You can improve your figure by a course of physical training, but until the scales are added out or the superfluous flesh removed you will have to dress to hide these defects. The angular woman should wear the charming draped or "farthingale" frock that will accentuate her width, while the stout woman should select frocks with long lines and that are not overtrimmings. In case your feet and hands are really too large you can make up for this deficiency by keeping the hands white and the nails well groomed and the feet shod with perfectly fitting black shoes. It may be a temptation to invest in some of the prettiest shoes of light-colored kid, but if you decide to appear your best wear only black kid shoes.

If you make the most of your physical charms your hope for beauty can be realized. I do not mean by this you will suddenly find yourself a Miss Peanbody, but you will become "good to look at." It is a consolation to know, too, that all standards of beauty are not alike—to some the mole on the forehead is far lovelier than the nose.

(Copyright.)

Perfumes

A French perfume manufacturing company has constructed a portable distillery to obtain extracts from other wild or cultivated flowers in the regions in which they grow.

Brand-New Babies

The Evening Ledger will print, free of charge, notices of recent births and through proper channels, address "Brand-New Babies," Evening Ledger, 606 Chestnut Street. Name and address and when possible, telephone number of sender must accompany each notice so sent.

EVANS, Mr. and Mrs. John, 915 North Eleventh street, a daughter.

FORT, Mr. and Mrs. Norman Watson, Westview avenue and Greene street, a daughter.

THE WOMAN'S EXCHANGE

Letters and questions submitted to this department must be written on one side of the paper and signed with the name of the writer. Special queries like those given below are invited. It is understood that the editor does not necessarily endorse the sentiments expressed. All communications for this department should be addressed as follows: THE WOMAN'S EXCHANGE, Evening Ledger, Philadelphia, Pa.

The winner of today's prize is Mrs. Andrew D. Jamieson, of Linden avenue, Kirkside, whose letter appeared in yesterday's paper.

"TODAY'S INQUIRIES" 1. How can goods which have become yellow be whitened? 2. How can unvarnished black walnut furniture be cleaned? 3. What will remove chocolate stains?

"ANSWERS TO YESTERDAY'S INQUIRIES" 1. A turkey should be hung outside in the cold for a day or two before it is to be cooked; freezing improves the flavor. 2. Fresh wine stains can be removed by sprinkling a generous quantity of dry, warm salt on them. If the stain is old, wash with milk and sometimes remove them. 3. When lighting a gas burner hold a lighted match to readjust over the burner, then very slowly turn on the gas. Few persons realize that the slight explosion which occurs when turning the gas on full force, then applying a match, sends the meter rapidly forward.

"Reliable Recipe for Pie Crust" To the Editor of Woman's Page: Dear Madam—I would like to know a good recipe for making crust for mince pie. I have tried, but the crust is either too hard and cannot be cut. Should baking powder be used? (Mrs. J. A. J.) To each cup of pastry flour use about one ounce, or a tablespoonful, of shortening. If you use lard, the crust will be flaky and the crust will not be a success. After mixing a small spoonful of salt into the flour, rub shortening in with the hands, then add ice water to make a stiff dough. Turn out on a floured board, roll, then turn and roll again. Put in bowl and set on ice to get thoroughly chilled before rolling out and baking. Use no baking powder. The secret of flaky crust is to handle as little as possible and to keep cool. Mix thoroughly, but quickly. Many cooks allow the mixed dough to stand on the ice for twenty-four hours before baking, as this makes it tender and flaky. When you bake, see that the oven is of an even heat—that is, fairly hot top and bottom.

"Toothsome Desserts—Candy Recipe" To the Editor of Woman's Page: Dear Madam—Here are several tried recipes which I am sure will be liked: Banana Layer Cake—One-quarter cup butter creamed with one cup sugar, two eggs, one cup milk, one cup flour sifted with one cup sifted cake powder. Place in a greased pan. Bake in moderate oven. Filling: One cup milk, four tablespoonfuls sugar with a little lemon. Put this between the cake, and for the top make an icing of one cup confectioners' sugar, a little lemon, with enough water to thicken. Coconut Surprise—Three-quarters of a cup of coconut, one-half cup dried pineapple, one cup dried orange, one-half cup marshmallows; freeze the mixture. Drain off all the milk in which it was canned. Beat the coconut into a fine dust. Mix the marshmallows, which have been cut small, serve in sherbet cups and garnish with Maraschino cherries. French Candy—White of one egg, one-half teaspoon vanilla, two tablespoonfuls cold water, two pounds confectioners' sugar. Beat the white of the egg and vanilla, add the water, stir in gradually enough sugar to make a stiff dough and roll into balls the size of marbles. M. M.

"Remove Stain From Taffeta" To the Editor of Woman's Page: Dear Madam—I have a white taffeta dress which I wore to a wedding and had some stains on it. I have tried everything I can do with it, but I would like to know how to remove it. I would like to have it cleaned. I should advise your sending it to a professional cleaner.

"Cleaning Copper and Brass" To the Editor of Woman's Page: Dear Madam—Kindly answer the following question: How can copper and brass be cleaned without injuring the metal? I have used many polishes without success. (Mrs. J. L.) Brass and copper can be cleaned by washing in salt and strong vinegar, rubbing until bright, then rinsing in clear, very hot water, and while still hot polishing with a clean cloth moistened in sweet oil and a pinch of white or very fine sand.

"Vaseline on Linen" To the Editor of Woman's Page: Dear Madam—Can you tell me how to remove yellow stains from linen? I have tried Vaseline on white linen. I should think they could easily be removed by washing in hot water and ammonia or hot soap suds. If the linen is colored apply magenta or French chalk to the spots, allowing it to remain on a day, then brushing off. The remainder of your very interesting letter has been printed elsewhere.

"Date Dessert" To the Editor of Woman's Page: Dear Madam—This is a delectable dessert easily prepared which I have tried with success. If you have a few slices of dates that have been sliced and arranged making in a line, spread a thin layer of butter on each slice and set in a shallow pan with a little water and sugar on top of each. Sprinkle with brown sugar and bake in a moderate oven for about half an hour. M. M.

"Wedding Day Superstitions" Helen D.: Monday for wealth, Tuesday for health, Wednesday the best day of all, Thursday of crosses, Friday for losses. Saturday so luck at all. Saturday, however, is now in great favor as a wedding day.

"Old Swedes' Church" To the Editor of Woman's Page: Dear Madam—Can you tell me anything about the church known as Old Swedes' Church which is located at 15th and Market streets? The church is located at 15th and Market streets in the southern part of the city, and is the oldest in Philadelphia, having been in existence since 1689, although at that time but a blockhouse in which Swedish settlers worshipped. The building as it now stands was begun in 1692 and dedicated in 1709. In earlier years it was a Swedish Lutheran church, but later was occupied by an Episcopal congregation.

Started in 1883 Been Busy Ever Since 1916 Busiest Year of All

That's our past, and the future looks good. We're making no new resolutions—simply going on fulfilling the old ones, fully believing that the secret of success is constancy of purpose, and we've never yet swerved from that deep-rooted conviction. It's hard to teach an old dog new tricks.

The year just closing has brought us the LARGEST VOLUME OF BUSINESS IN OUR CAREER. It grows larger as it grows better, and straight forward is its road. 1917 is all before us, and our business will go on making seven-league strides. We render real service to the buying public, and "QUALITY, QUANTITY AND PRICE" is the keynote of all we do.

It's hard to fittingly express our appreciation of the magnificent support given us—it's all so far beyond our most sanguine expectations. That common-sense grocery selling appeals to the thoughtful and thrifty is proved beyond doubt, for we know that an even level of honest prices on all goods all the time is at the very bottom of our growth. To those who have made all this possible we extend our heartily sincere thanks, and cordially wish each one of our customer-friends A VERY HAPPY AND PROSPEROUS NEW YEAR.

CHILDS & COMPANY

THE STORES OF NEW YEAR OPPORTUNITY "Where Your Money Goes the Farthest"

Baker's Cocoa stands all tests of laboratory and home.

It is pure, it is delicious, it is healthful.

Walter Baker & Co. Ltd. ESTABLISHED 1780 DORCHESTER, MASS.

